

Granola Bars

Ingredients:

1 cup rolled oats
½ cup Brown Sugar
¼ cup wheat germ
1 tablespoon cinnamon
½ cup all purpose flour
¼ cup mini Chocolate chips
¼ teaspoon salt
¼ cup honey
1 egg beaten
¼ cup vegetable oil
1 teaspoon Vanilla extract

1. Preheat oven to 375 degrees F.
2. Line a 9x9 baking pan with Aluminum Foil.
3. In a large bowl, mix together the oats, brown sugar, wheat germ, cinnamon, flour, chocolate chips and salt.
4. Beat the egg in a small bowl.
5. Add other liquid ingredients in the small bowl.
6. Make a well in the center of dry ingredients and pour in the honey, egg, oil, and vanilla mixture.
7. Mix.
8. Pat mixture into a prepared pan.
9. Bake 25 minutes in a preheated oven until the bars begin to turn golden at the edge.
10. Cool for 5 minutes and cut into bars immediately. Allow to cool completely before removing from pan.